

Moong Dal Pesarattu Recipe

Ingredients:

Moong Dal – 1 cup

Ginger – a small piece, cleaned, finely chopped

Green Chillies – 2

Coriander Leaves – a small bunch, cleaned, chopped

Salt as per taste

Oil as required

Preparation:

1. Soak the dal for an hour.
2. Combine all the ingredients, except oil, and grind to a dosa batter consistency.
3. Heat a tawa over medium flame.
4. Pour a ladleful of the batter and spread well.
5. Add a tsp of oil around the circle and cook well on both sides.
6. Remove and serve hot.

